## In the Claims

Please amend Claim 15. Add new Claims 23 and 24. The changes are shown with strikethroughs for deleted matter and <u>underlining</u> for added matter. A complete listing of the claims is set out below with proper claim identifiers.

- 1. (Withdrawn) A ubiquinone supplementation food which is obtainable by adding a composition containing ubiquinone and an oil/fat.
- (Withdrawn) The ubiquinone supplementation food according to Claim 1, which contains 0.001 to 50% by weight of ubiquinone based on the total weight of the food.
- 3. (Withdrawn) The ubiquinone supplementation food according to Claim 1, which contains 0.01 to 50% by weight of ubiquinone based on the total weight of the oil/fat.
  - 4. (Withdrawn) The ubiquinone supplementation food according to Claim 1, wherein the oil/fat has a melting point of not lower than 20°C.
- 5. (Withdrawn) The ubiquinone supplementation food according to Claim 4, wherein the composition containing ubiquinone and an oil/fat is obtainable by dissolving ubiquinone in the oil/fat having a melting point of not lower than 20°C under heating, and solidifying or plasticizing the obtained mixture, or preparing the obtained mixture into an oil-in-water emulsion or a water-in-oil emulsion.
  - 6. (Withdrawn) The ubiquinone supplementation food according to Claim 3, wherein the oil/fat has a melting point of below 20°C.
- 7. (Withdrawn) The ubiquinone supplementation food according to Claim 6, wherein the composition containing ubiquinone and an oil/fat is obtainable by dissolving ubiquinone in the oil/fat having a melting point of below 20°C under heating, and preparing the obtained mixture into an oil-in-water emulsion.

- 8. (Canceled)
- 9. (Withdrawn) The ubiquinone supplementation food according to Claim 1, which further contains an antioxidant and/or an edible color.
- 10. (Withdrawn) The ubiquinone supplementation food according to Claim 9, wherein the antioxidant and/or edible color is at least one species selected from the group consisting of ascorbyl palmitate, ascorbyl stearate, catechin, lecithin, tocopherol, tocotrienol, lignan, and carotenoid.
  - 11. (Withdrawn) An edible oil/fat composition which contains ubiquinone.
- 12. (Withdrawn) The edible oil/fat composition according to Claim 11, which contains 0.01 to 50% by weight of ubiquinone based on the total weight of the oil/fat composition.
  - 13. (Withdrawn) The edible oil/fat composition according to Claim 11, which further contains an antioxidant and/or an edible color.
- 14. (Withdrawn) The edible oil/fat composition according to Claim 1'3, wherein the antioxidant and/or edible color is at least one species selected from the group consisting of ascorbyl palmitate, ascorbyl stearate, catechin, lecithin, tocopherol, tocotrienol, lignan, and carotenoid.
- 15. (Currently Amended) A process for producing a ubiquinone supplementation food

which comprises dissolving ubiquinone in an oil/fat under heating at a heating temperature of not lower than the melting points of ubiquinone, and adding the obtained mixture to a food material.

16. (Original) The process according to Claim 15,

wherein the oil/fat has a melting point of not lower than 20°C, and the mixture to be added to a food material is obtainable by dissolving ubiquinone in said oil/fat under heating, and solidifying or plasticizing the resultant, or preparing the resultant into an oil-in-water emulsion or a water-in-oil emulsion.

17. (Original) The process according to Claim 15,

wherein the oil/fat has a melting point of below 20°C, and the mixture to be added to a food material is obtainable by dissolving ubiquinone in said oil/fat under heating, and preparing the obtained mixture into an oil-in-water emulsion.

- 18. (Previously Presented) A ubiquinone supplementation food which is obtainable by the process according to Claim 15.
- 19. (Withdrawn) A method for preventing precipitation and/or localization of ubiquinone in a food

which comprises producing a food by dissolving ubiquinone in an oil/fat under heating and adding the obtained mixture to a food material.

20. (Withdrawn) The method according to Claim 19,

wherein the oil/fat has a melting point of not lower than 20°C, and the mixture to be added to the food material is obtainable by dissolving ubiquinone in said oil/fat under heating, and solidifying or plasticizing the resultant, or preparing the resultant into an oil-in-water emulsion or a water-in-oil emulsion.

21. (Withdrawn) The method according to Claim 19,

wherein the oil/fat has a melting point of below 20°C, and the mixture to be added to the food material is obtainable by dissolving ubiquinone in said oil/fat under heating, and preparing the resultant into an oil-in-water emulsion.

## 22. (Canceled)

- 23. (New) The process according to Claim 15, wherein the heating temperature is within the range of  $50^{\circ}$ C to 70 C.
- 24. (New) The process according to Claim 15, wherein the ubiquinone supplementation food is a food other than tablets or capsules.